



## Natural Antioxidants Derived from Seaweed Material

Hermund, Ditte Baun; Neerup, Randi; Holdt, Susan Løvstad; Jacobsen, Charlotte

*Publication date:*  
2017

*Document Version*  
Version created as part of publication process; publisher's layout; not normally made publicly available

[Link back to DTU Orbit](#)

*Citation (APA):*  
Hermund, D. B., Neerup, R., Holdt, S. L., & Jacobsen, C. (2017). *Natural Antioxidants Derived from Seaweed Material*. Abstract from 108th AOCS Annual Meeting & Expo, Orlando, Florida, United States.

---

### General rights

Copyright and moral rights for the publications made accessible in the public portal are retained by the authors and/or other copyright owners and it is a condition of accessing publications that users recognise and abide by the legal requirements associated with these rights.

- Users may download and print one copy of any publication from the public portal for the purpose of private study or research.
- You may not further distribute the material or use it for any profit-making activity or commercial gain
- You may freely distribute the URL identifying the publication in the public portal

If you believe that this document breaches copyright please contact us providing details, and we will remove access to the work immediately and investigate your claim.

## **Natural antioxidants derived from seaweed material**

Ditte B. Hermund<sup>1</sup>, Randi Neerup<sup>2</sup>, Susan L Holdt<sup>1</sup> & Charlotte Jacobsen<sup>1</sup>

<sup>1</sup>Division of Industrial Food Research, National Food Institute (DTU-FOOD)  
Technical University of Denmark, B 221, Søtofts Plads, DK-2800 Kgs. Lyngby, Denmark

<sup>2</sup>Danish Technological Institute, Gregersensvej 1, DK-2630 Taastrup, Denmark

Natural antioxidants derived from seaweed have a high content of bioactive components with potential for improving oxidative stability of lipids in food systems. Furthermore, some of these compounds can be used as functional ingredients in skin care products, against aging and inflammation of the skin.

Seaweed cultivation is a rather new discipline in Denmark, and the utilization potential of the biomass is being studied. In a new research project the value chain from seaweed cultivation to final product will be investigated and implemented. In this project bioactive compounds from the seaweed biomass are extracted and high value products for the food and cosmetic industry are developed. The poster will contain the background and aim of the work and preliminary results on antioxidants derived from seaweed.